Beef Satay

- ½ lbs Beef

Marinade

- 1 pcs Shallot
- 2-inch Galangal (Thai ginger)
- 2-3 cloves Garlic
- 1 tsp Cilantro seeds
- 1 pcs Lemongrass (base only)
- 1 tbsp Water
- 1 tsp Turmeric powder
- 1 tsp Cumin seed powder
- 1 tsp Sugar
- A pinch Salt

Garnish with

- Peanut sauce
- Cucumber
- Onion

Peanut sauce

- 1 pcs Shallot
- 2-inch Galangal (Thai ginger)
- 1-2 cloves Garlic
- 1 pcs Lemongrass (base only)
- 1 tbsp Water
- 1 ½ tbsp Vegetable oil
- 1 tbsp Sambal (chili sauce)
- ½ tbsp Tamarind pulp
- ½ cup Water (for tamarind)
- 3/8 cup Peanuts (crushed)
- 1 tbsp Chunky Peanut butter
- 1 ½ tbsp Sugar
- ½ cup Water
- A pinch Salt

Directions

1. Slice the beef into bite-sized pieces.
2. Chop the ingredients for the marinade and place them into a mixer. Mix the ingredients in the mixer until the texture becomes pasty and mix them with turmeric powder, cumin seed powder, sugar and salt.
3. Mix well and refrigerate the mixture for more than 1 hour.
4. Place the mixture on top of the tacook cooking plate.
5. Put the washed rice and water in the inner pot, and place in the rice cooker.
6. Set the cooking plate in the inner pot. Select the [Synchro-Cooking] menu and press the [Start] key.
7. Cut the cucumber into chunks. Chop the onion into ½ inch sized cubes.

When cooking is complete and the meat has cooled, stick on skewers and place them on a serving plate. Serve the dish with the peanut sauce, cucumbers and onions on the side.

Peanut sauce

Dissolve the tamarind in water and strain. Remove the seeds.

Place chopped shallot, galangal, garlic cloves, lemongrass and water in a bowl. Mix the ingredients until the texture becomes pasty.

Heat the mixture with vegetable oil and sambal in a skillet and sauté the ingredients until fragrant.

Add tamarind, peanuts, peanut butter, sugar and water. Simmer the ingredients until the liquid is reduced. Add salt for flavor.